

Title	Demonstrate knowledge of culinary products, terms, and food preparation methods		
Level	3	Credits	8

Purpose	<p>This unit standard is for people working as food service staff in a broad range of food and beverage service outlets.</p> <p>People credited with this unit standard are able to demonstrate knowledge of culinary products, and culinary terms and food preparation methods.</p>
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Classification	Hospitality > Food and Beverage Service
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Available grade	Achieved
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Guidance Information

- References
Reference texts may include but are not limited to: Christensen-Yule, L. and Neill, L. (2017), *The New Zealand Chef*. 4th ed. Auckland, NZ: Edify;
Foskett, D., Paskins P. (2011), *The Theory of Hospitality and Catering*. 12th ed. London: Hodder and Stoughton.
- All tasks must be carried out in accordance with reference texts.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of culinary products.

Performance criteria

- Hot sauces are described.

Range hot sauces may include but are not limited to – béarnaise, hollandaise, beurre blanc, béchamel, jus, jus lié, demi-glace, gravy, sabayon;
evidence of seven hot sauces is required.

1.2 Dressings and cold sauces are described.

Range evidence is required for – oil-based and derivatives;
mayonnaise and derivatives;
mustard – English, French, wholegrain;
four of the following – coulis, pesto, Roquefort dressing, thousand
island dressing, guacamole, salsa.

1.3 Cheese varieties are described.

Range cheese varieties may include but are not limited to – cheddar,
edam, feta, gouda, parmesan, brie, camembert, Stilton,
Gorgonzola, ricotta, speciality New Zealand cheeses;
evidence of nine cheeses is required.

1.4 Types of fish and shellfish are described.

Range fish may include but are not limited to – sole, flounder, grouper,
hoki, orange roughy, salmon, snapper, terakihi, whitebait, tuna
(*Thunnini*), cod, eel (tuna), gurnard, blue nose;
shellfish may include but is not limited to – crabs, prawns, shrimp,
crayfish, lobsters, oysters, scallops, mussels, clams, cockles, tua
tua, pipi;
evidence of eleven fish and seven shellfish is required.

1.5 Types of fruit are described.

Range includes but is not limited to – soft, hard, stone, citrus, tropical;
evidence is required for one fruit of each type.

1.6 Types of vegetables are described.

Range evidence is required for – salad leaves;
fungi;
beans;
four of the following – artichoke, asparagus, eggplant, kumara,
shallot, watercress.

1.7 Types of pasta and grain-based dishes are described.

Range types of pasta may include but are not limited to – cannelloni,
fettuccine, lasagne, noodles, ravioli, risotto, spaghetti, tagliatelle,
tortellini
grain-based dishes include but are not limited to – cous cous,
gnocchi, polenta, rice;
evidence of ten is required.

1.8 Types and uses of bread are described.

Range breads may include but are not limited to – bagels, brioches,
bruschetta, ciabatta, focaccia, lavash, naan, pita;
evidence of six breads is required.

1.9 Commonly used herbs and spices are described

Range herbs may include but are not limited to – basil, bay leaves, chervil, chives, dill, marjoram, mint, parsley, rosemary, sage, tarragon, thyme;
spices may include but are not limited to – caraway, celery seed, chilli, cinnamon, cloves, coriander, ginger, nutmeg, saffron, turmeric;
evidence of ten herbs and seven spices is required.

Outcome 2

Demonstrate knowledge of culinary terms and food preparation methods.

Performance criteria**2.1** Culinary terms are described.

Range terms may include but are not limited to – à la carte, bouquet garni, bain marie, buffet, casserole, canapé, carpaccio, compote, concasse, crêpes, crouton, dariole, doily, du jour, farce, flan, frappé, hors d'oeuvre, infusion, julienne, mise en place, pâté, petits fours, paupiette, ragout, sauté, soufflé, table d'hôte, terrine, vol-au-vent;
evidence of twenty-four terms is required.

2.2 Cooking methods are described.

Range cooking methods may include but are not limited to – baking, boiling, braising, deep-frying, shallow-frying, stir frying, grilling, poaching, roasting, steaming, stewing;
evidence of seven cooking methods is required.

2.3 Common cuts of meat, chicken, and fish are described.

Range beef cuts may include but are not limited to – fillet, minute, rib, rib eye, rump, sirloin, T-bone, scotch;
lamb cuts may include but are not limited to – chops, cutlets, loin, noisettes, rack, shank;
pork cuts may include but are not limited to – escalopes, chops, steak, fillet, spare ribs;
chicken cuts may include but are not limited to – breast, drumstick, wings, thigh;
fish cuts may include but are not limited to – darne, délice, fillet, goujon;
evidence is required for six beef cuts, four lamb cuts, four pork cuts, three chicken cuts, four fish cuts.

2.4 Common soups are described.

Range soups may include but are not limited to – bisque, broth, chowder, consommé, cream, minestrone, mulligatawny, purée; evidence of six soups is required.

2.5 Common salads are described.

Range salads may include but are not limited to – Caesar, Florida, niçoise, potato, Waldorf; evidence of four salads is required.

Planned review date	31 December 2023
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	20 June 2001	31 December 2013
Rollover and Revision	2	24 August 2006	31 December 2013
Revision	3	26 January 2007	31 December 2017
Review	4	12 December 2008	31 December 2017
Review	5	20 February 2014	31 December 2017
Revision	6	21 July 2016	31 December 2020
Review	7	25 January 2018	N/A

Consent and Moderation Requirements (CMR) reference	0112
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Comments on this unit standard

Please contact ServicelQ qualifications@ServicelQ.org.nz if you wish to suggest changes to the content of this unit standard.